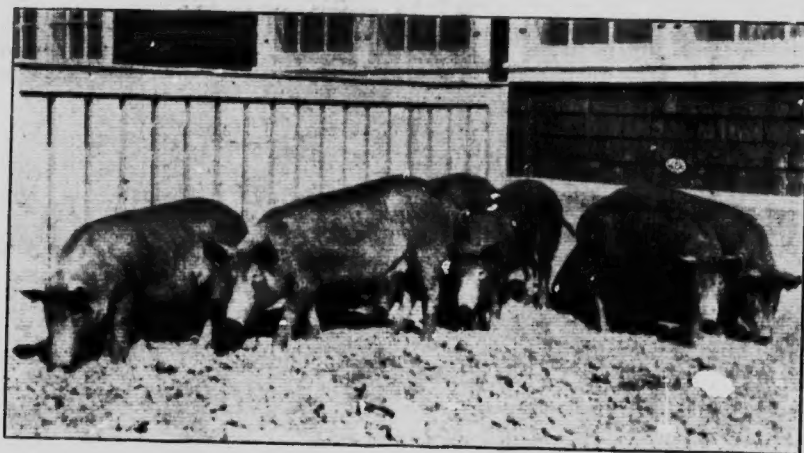


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# Killing and Dressing Pork and Curing Pork and Beef on the Farm



CHOICE BACON HOGS

By

A. M. SHAW, B.S.A.

*Professor of Animal Husbandry*

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SASKATOON, SASKATCHEWAN

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**KILLING AND DRESSING PORK**

—and—

**Curing Pork and Beef on the Farm**

*By*

A. M. SHAW, B.S.A.

Professor of Animal Husbandry

College of Agriculture

Saskatoon

THE killing and dressing of hogs, and curing of pork products, are comparatively simple processes, and yet there are many prairie homes in which only the purchased articles of meat diet find a place in the family menu. This is often the result of a lack of facilities for doing the work or lack of knowledge as to how it should be done. It is the purpose of this bulletin to outline and illustrate the methods of procedure so clearly that no one need hesitate to undertake the preparation of these universally used food products.

In each little community of the older settled districts there is usually found a farmer, or a butcher, who has gained a reputation for dressing hogs, whose services during certain seasons of the year are in great demand. For killing large numbers an experienced man is of considerable service; but for the farmer who has only a few hogs to kill, (perhaps five or six for market, or one or two for his own use), his services can easily be dispensed with. The farmer by doing the work himself not only saves the wages of the butcher, but also eliminates the possible necessity of waiting until the latter can arrange to come. This may mean the getting of his pork on the market when the price is right, rather than a week later when it may better suit the convenience of the butcher.

There are many men who imagine that they cannot dress a hog. They have never been called upon to do it and have always depended upon someone else. To these we may say that the difficulties they foresee are more fancied than real and if the few simple directions that are given here are carefully followed, anyone, even one who is inexperienced in butchering, can turn out a dressed carcass that will compare favorably with the work of the professional. Later on the same carcass can be cured and turned into a product as wholesome and palatable as the best cured meats on the market.

Before commencing the actual killing it is well to consider a few things in connection with the selection of the animals for slaughter. They should in the first place be free from disease. Good condition is also essential, that is, the pig should be in a thriving state, and gaining in weight. If a pig be in poor condition he will not kill out satisfactorily. The carcass will lack in quality and will not present that characteristic admixture of lean and fat so desirable in a choice piece of meat. The fat that is put on is not so valuable in itself as is its effect upon the muscle, the lean tissues of the carcass.

Sometimes an old sow is killed and because the market price for meat of this kind is low, it is kept for family use. This is mistaken economy; better by far to sell her for what she will bring when well fattened and keep for family use the carcass of a smooth bodied pig of bacon type that will weigh when dressed from 160 to 170 pounds.

We cannot expect to turn out No. 1 hams and bacon by using sides and hams cut from the carcass of some heavy, coarse, rough hog. The smooth, long bodied, light jowled, heavily muscled type, with good deep sides, will be found admirably suited to the needs of the home or the demand of the local market. A carcass from a pig of this kind will carry practically no waste whatever and will be far more satisfactory than the short, thick and excessively fat kind.

There are two distinct types of hogs, namely, the Bacon Type, and the Butcher or Lard Type.

**Bacon Type**—A prime bacon hog has a smooth, medium but uniform shoulder, medium wide back, loin and hind quarter, all of which should indicate a wealth of muscling. His sides are flat and uniformly deep from front to rear. Both flanks are well filled. He has a smooth, trim jowl and neck and a smooth, tapering ham well fleshed to the hock. He should weigh 160 to 230 pounds. Good breeding and good feeding will produce him from the Yorkshire and Tamworth breeds at six to seven months of age.

**Butcher or Lard Type**—A prime butcher hog has a smooth, wide, full shoulder; broad back; wide, full hams, short, heavy neck; smooth, heavy jowls and short legs. He should be uniform in width and depth throughout his whole length. Quality should be evidenced by freedom from wrinkles, fineness of hair and bone, absence of any coarseness and waste. He should weigh 180 to 250 pounds. Good breeding and good feeding will produce the butcher hog from Berkshires, Hampshires, Poland Chinas, Duroc Jerseys and Chester Whites, at about seven to eight months of age.

### PREPARATION

Hogs intended for slaughter should be fasted for at least twenty-four hours. Thirty-six hours without food is still better. A hog that is on full feed when killed will not bleed out so well, will be harder to dress, and the carcass will not present such a clean and pleasing appear-

ance as one which has been fasted. Plenty of water should be furnished for drinking, however, as it tends to keep the temperature normal and washes out the system, giving the carcass a white appearance when dressed.

Excitement or overheating should be guarded against as the meat from animals that have been unduly excited is not so good and will not keep as long, due to the fact that the blood has not drained out of the carcass as well as it should. Bruises also cause blood to settle in the injured parts and the too free use of a stick on the bodies of pigs that are being driven to slaughter will result in reddish spots appearing on the dressed carcass, spoiling its appearance and lowering its value considerably.

Rather than spend a great deal of time and energy in trying to drive the hogs from their pen some distance to where they are to be killed, it is usually better to simply stick them where they are and move the body on a barrow or stone boat to where it is to be scalded. In this way one can avoid the danger of overheating and injury. In short, keeping feed from them for thirty-six hours, giving access to plenty of water, and careful handling, will put hogs in the best possible condition for slaughtering.

**Equipment**—Elaborate equipment is not necessary. Some arrangement for heating water, a barrel or tank for scalding and a stout bench, table or platform on which to scrape, together with some place to hang up the carcass for dressing, are necessary. Ordinary butcher or skinning knives, a steel or whetstone to keep them sharp, a pair of candle-stick scrapers or in place of them a piece of an ordinary iron barrel hoop will answer very well for removing the heavy bristles on the body. A wooden gambrel stick 18 to 20 inches long and a spread stick to keep the sides of the carcass open and apart while being dressed, completes the list.



Tools and Equipment Necessary for the Best Work



The water may be heated in various ways. Where wood is plentiful probably the easiest is in the open kettle or cauldron hung on a pole over an open fire. A feed cooker can be utilized or an ordinary boiler on the kitchen stove. The illustration shows a very handy device that can be cheaply constructed and give good satisfaction. It simply



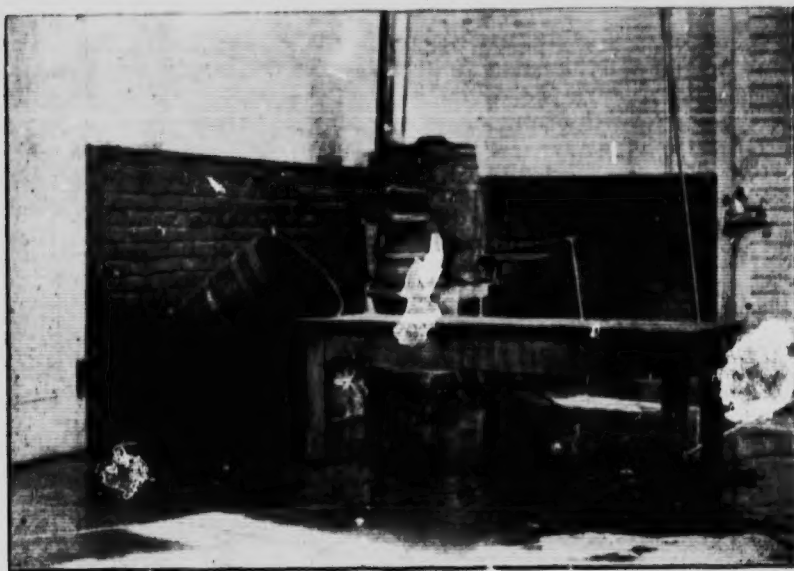
A Handy Device for Heating Water

consists of a small heater beside which is placed a barrel on a level with the fire box. A pipe leads from the bottom of the barrel into the heater where it circles once or twice around the fire box and comes out at the top and re-enters the barrel again. The barrel is filled with water and as the water in the pipes becomes hot it is forced upward and into the barrel again. If a hot fire is maintained the barrel of water can be made to boil in a comparatively short time. The water may then be drawn off and poured into the barrel to be used for scalding and the heater again re-filled to be ready when required for further scalding. By keeping the fire going steadily and re-filling the barrel as the water is used, killing may continue all day long and there will always be

sufficient water on hand ready for use when needed.

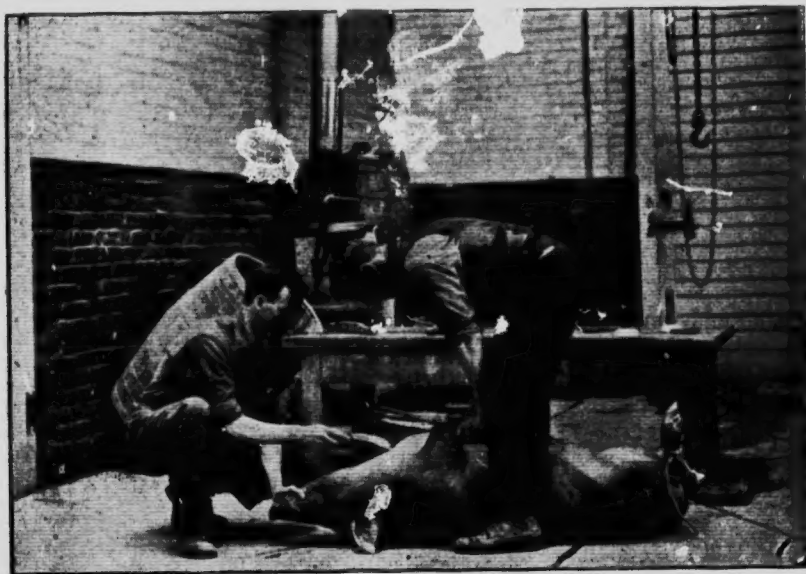
The scalding may be done in a barrel, or a tank made for the purpose, or it may even be done in the case of heavy hogs, on the floor by covering the hog with sacks or hair and pouring the water over it. The ordinary barrel placed at an angle of about 45 degrees against the end of a bench or table 18 to 20 inches high, 6 feet long and 2 feet wide, will usually be found most convenient. Where a windlass is used for raising heavy hogs it may be found more convenient to stand the barrel in an upright position and lower the hog into it. Some arrangement is necessary for hanging up the carcass; a ladder placed against the wall, a beam in the barn or a pole placed upon posts, can be used to advantage.

**Sticking and Killing**—Hogs are not usually stunned before sticking, although it is sometimes done. Occasionally, too, we find the rifle or revolver being used previous to sticking. Neither of these practices are to be recommended, as the stunning of a hog is very unsatisfactory at best and the use of fire-arms for this sort of work is not only attended with a certain amount of danger, but is unnecessary. If the hogs are of the proper size for killing, say from 175 to 230 pounds live weight, the ordinary method as shown in the illustration will be most satisfactory. Two men are required. The hog is first turned on



**For Scalding, a Barrel set at an Angle of 45 Degrees, at the End of a Table or Bench 20 inches High Will Prove Satisfactory.**

his back, one man grasps a fore leg in each hand, holds them well apart and bent down close to the body, stands astride the hog with his feet close to either side of the body to prevent it from rolling over on its side. If kept squarely on its back it is a very easy matter to hold almost any sized hog. The second man should take up his position, after he



**Proper Method of Holding Hog. Note Position of Operator's Hands.**

has assisted in throwing the hog, in front of and facing his assistant. He then grasps with his left hand the jaws of the hog, placing the thumb of his left hand over the under side of the lower jaw and his fingers over upper part of the upper jaw. With this hold he can keep the hog from moving its head when being stuck and it also places him in a direct line with the centre of the hog's body. The knife to be used for sticking need not be a regular sticking knife, in fact most butchers prefer the ordinary skinning knife for sticking. It must, however, be sharp and should be at least 5 1-2 to 6 inches long. The first operation should be to use the knife with the blade down and make a slit about a quarter of an inch deep and two inches long in the throat of the hog, directly in line with and about one inch in front of the breast bone. Then reverse the knife, turning the blade upward and start the point in the slit already made, guide it in a straight line for the root of the tail, give it a slight turn to the left as it is being withdrawn and you will note by the spurting of the blood that the arteries have been reached. The hog should be allowed to roll over immediately on its side or to get on its feet to facilitate bleeding. If stuck in this manner there will be no danger of its going very far. It will bleed out thoroughly in a few minutes. The reason for keeping the knife in line with the spine and pointed directly toward the root of the tail is to avoid sticking into the first rib or into the shoulder. If the latter happens, the blood will collect internally in the shoulder and it may be a considerable time before the pig will die, and even then it will not be properly bled. The knife must enter the front of the chest cavity where the large arteries are located and one or more of these must be severed to insure the best results. The procedure outlined above will do this every time if carefully carried out. It is a mistaken notion that the heart must be reached for a good stick. The heart is seldom touched with the knife—It is better left intact to pump the blood out through the severed arteries which lie just under the spine inside of the fore ribs.

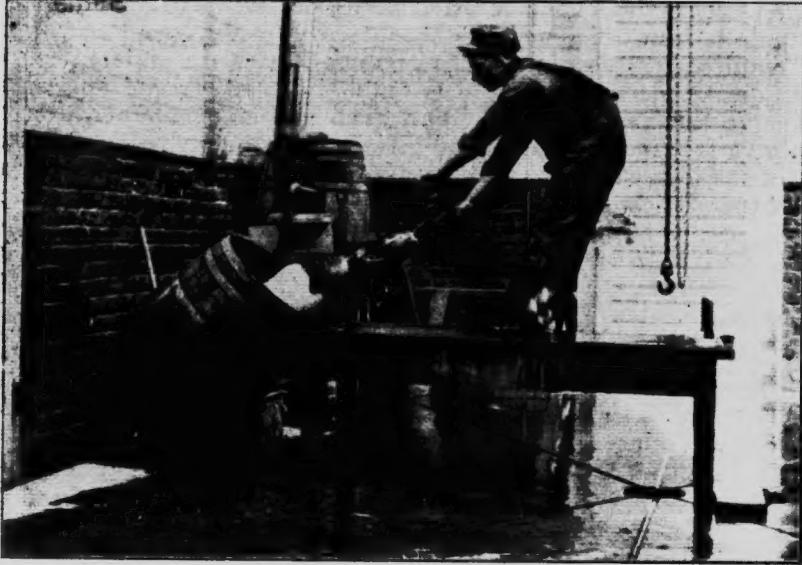
**Scalding**—As soon as the hog is dead it should be scalded, as the hair will come away much easier than if it is allowed to become cold and stiff. On the other hand it is not well to attempt to scald a hog before life is extinct, for as soon as it is placed in the water a convulsive muscular action will take place. It will struggle violently and after it is finally dressed the carcass will have a reddish tinge, particularly along the back where the blood still remaining in the capillaries has been partially cooked before it had a chance to recede from the surface.

The water for scalding should be at a temperature of from 180 to 195 degrees F. An experienced man will be able to tell by testing with his finger, but for the beginner the use of an ordinary floating dairy thermometer is recommended. A shovelful of wood ashes or a little lye placed in the barrel will assist greatly in removing the scurf from the body.

The illustration shows a handy method of scalding. The barrel



is first filled about one-third full of water at the temperature named.



A Hog Hook Enables the Operator to Turn the Hog Easily While Scalding  
The head and shoulders are scalded first. This is best done by holding the hog by the hind legs and letting it slip to the bottom of the

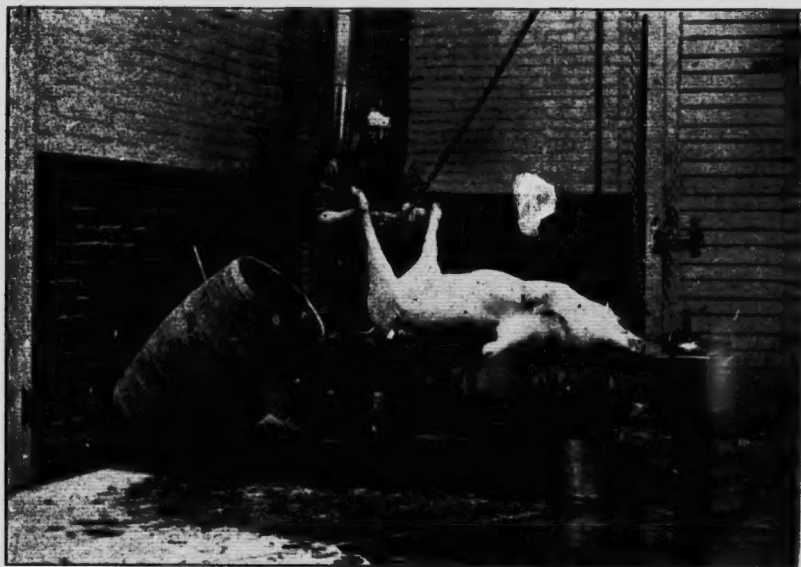


Removing the Bristles With the Candle-stick Scraper.

barrel, drawing up and down several times, turning the body at the same time, and as soon as the hair comes away easily, reverse and repeat the process. A hog hook inserted in lower jaw is the handiest way to handle it from this end. As soon as scalding is complete, and the time required will depend on the temperature of the water, it should be withdrawn, placed on the bench or table and a start made immediately to remove the hair. The feet and head should be scraped first. By grasping a foot in both hands and giving a twisting or wringing motion most of the hair will come away easily. The snout, forehead, ears and around the eyes can be cleaned more easily with the candle-stick scraper. This scraper is very useful for cleaning the hair from the body. It should always be drawn the same way as the hair grows; if reversed it tends to scratch the skin and leave it rough. After the bulk of the coarser hair has been removed, the carcass can be finished by using the knife.

The next step is to raise the cords in the back of the hind legs for the gambrels. This is done by carefully slitting the skin lengthwise for about three inches on the back of the hind leg just above the dew-claws. Two heavy tendons will be found just beneath the skin and can easily be raised with the fingers so that the end of gambrel can be inserted. An oak gambrel stick 18 inches long, 1 3-4 inches thick at centre and tapering to 1 inch at either end will carry a 400 to 500 pound carcass.

The carcass is now ready to raise. This can best be done with a



Ready to Hang Up

windlass or block and tackle of some kind conveniently located. As

soon as hung up the carcass should be washed by dashing several buckets of warm water over it and scraping it clean with a knife. Another bucket or two of cold water applied in the same way and the carcass is ready to dress.

**Dressing**—The carcass should always be hung up for dressing and a bucket of water kept handy to keep the knife and hands of the operator clean.

*First*—An opening should be made down the middle line from a



A Shallow Cut should be Made on the Centre Line of Carcass from Rectum to Jowl.



The Pelvic Arch and Breast Bone can be Split by Following the Central Joints with a Knife.

point just in front of rectum to centre of jowl. This should not be so deep that it will allow the entrails to slip out, but simply deep enough to make a clear cut division of the carcass.

*Second*—Split the pelvic arch and sternum or breast bone. This can easily be done with the knife if the central joints are followed.

*Third*—Cut around upper end of rectum and draw carefully forward and downward from in front using the knife to cut any connections that might endanger the breaking of intestines while being pulled out. Open down the centre line, protecting intestines by using blade of knife between fingers of left hand and allow entrails to drop forward. They may now be worked loose with the hands and severed just above the liver and diaphragm.



Use the Knife Carefully in Severing Connections When Removing Large Intestines.



Using the Knife between the Fingers of the Left Hand to Prevent Cutting the Intestines

*Fourth*—The liver should now be removed, care being taken not to puncture the gall bladder that is attached to same. It should be removed carefully, a little cutting around the neck will enable one to tear it away from the liver intact.

**Fifth**—At this time a spread stick may be inserted to keep the sides from closing in and hindering the operator. The diaphragm should be cut away close to the ribs and it, together with the heart, lungs, gullet and tongue, should be removed in one piece. Care must be taken in removing the tongue so as not to unduly mutilate it with the knife. By holding the gullet in the left hand and drawing it forward, at the



By Pulling Forward and Downward the Intestines can be Easily Removed.



Severing the Gullet Just Above the Liver.

same time cutting the muscular connections that fasten the tongue to the jaws with a sharp knife, no trouble will be experienced.

**Sixth**—Place a small block between the jaws to keep them open to allow for drainage. Remove all blood clots or scraggy parts from the throat, wash out the chest cavity well with cold water and allow the carcass to hang until cool before attempting to cut or use in any way.



## CURING MEATS ON THE FARM

Years ago it was the custom for practically every farmer to cure enough meat to last over the summer months. At present here in Saskatchewan it is the exception. In fact there are comparatively few farmers who ever even attempt to cure their own meat.

The reason for this change is not far to seek. The fact that the packing companies are, and have for years, been turning out such a uniformly high class and attractive product which can be obtained at nearly every trading point in the country, has much to do with it. Many of our farmers also are unfamiliar with the methods of curing meats and the fact that they could cheaply and easily manufacture these products at home has never occurred to them.

There are many reasons why the home curing of meats should receive more attention from the farmers. First among these would be from the standpoint of economy. For instance, pork by the carcass often sells for from 6 to 10 cents per pound. Cured hams and bacon sell ordinarily from 20 to 35 cents per pound and during the summer months it is necessary for the farmer to buy a certain amount of these meat products. The spread in price is too great. It can be narrowed, and in most cases can be eliminated entirely by curing one's own pork at home. It is also a well established fact that hog cholera has been transmitted through the pork rinds pared from cured hams and bacon being fed to fattening hogs. This is worth considering and where such are used, the rinds should be burned and not thrown into the garbage can to be fed later to hogs.

Another point in favor of home curing is that one knows the origin of the meat in question, the manner in which it was fed, and further the housewife who has a goodly supply of the different properly cured meats on hand, has a greater variety of meats with a wider range to choose from and thus can vary her menu and avoid the necessity of serving the same kind of meat for indefinite periods.

Nearly all forms of meat can be successfully cured or canned, but the two most commonly used and the only two to be dealt with here are beef and pork.

Of these two, pork is the most important; First, because it is easily obtainable, being found on almost all farms; and second, it is more perishable than any of the other meats and cannot be used fresh to any great extent in the summer.

**Preparation of Meat for Curing**—The first and all important thing to observe is that the meat must be in good condition or state of preservation when put into the pickle. It is important that the animal has been well bled and nicely dressed. Before packing down, all bloody or dirty pieces should be trimmed off, as these will be the first pieces

to decompose and by so doing may ruin the whole pack. The meat must be thoroughly cooled, though it is not advisable to allow it to freeze, as frozen meat is difficult to handle, has to be thawed out before it can be properly prepared for the pickle and will not cure so well as where fresh unfrozen meat is used.

Never allow meat to lie around until it becomes stale before salting, for although it may be kept without any further decomposition taking place no amount of curing will eliminate the taint it may already have developed. The safest rule to follow is to salt meat as soon as the animal heat is out, before it has either frozen or started to decay. Usually 24 hours is sufficient to cool a carcass thoroughly.



The Lines Indicate Method of Cutting a Side into Eight Pieces of Convenient Size for Curing.

**Method of Cutting a Carcass of Pork**—The tools required are a meat saw and an ordinary butcher knife. An axe can sometimes be used in place of the saw, but has the disadvantage of splintering the round bones and thus spoiling the appearance of the cuts.

The carcass should be laid on a strong table or bench.

*First*—Remove the head just behind the ears.

*Second*—Remove the shoulders by cutting with a knife down between the ribs just back of the fore legs to the back bone, which may be severed with the saw.

*Third*—Remove the hams by cutting with a knife down through flanks to the point on the backbone where the pelvic arch commences. Sever the bone with the saw.

The carcass is now in four pieces—head, shoulders, middle and hams. It is necessary to use the saw lengthwise on the backbone to divide the shoulders middle and hams. Some prefer to split the entire carcass in halves at first, but the beginner will find that it is much easier to divide the pieces in the manner described.

#### **Manner of Trimming Various Cuts—**

*Shoulder*—Remove all leaf lard with the hands. It will be found on the inside of the ribs and along flank. Remove the small part of the ribs and the neck bone; trim off all loose pieces of fat; remove foreleg



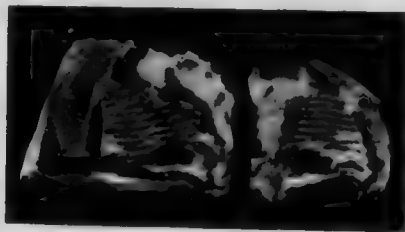
Upper—Untrimmed shoulder and ham.

Lower—Shoulder and Ham Boned and Neatly Trimmed.

either close to body or at knee joint as preferred and it is ready for the cure.

*Side*—Remove ribs and backbone with knife. This can easily be done by keeping blade close to ribs at the same time using the other hand to draw the ribs up and away from the side. As much lean meat

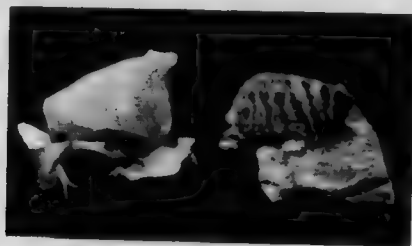
as possible should be left on the side to improve the quality of the bacon. The hanging tenderloin will come out with the ribs. The side now is



A Side, with Ribs Removed, Ready for Curing.

boneless and should be cut once lengthwise and twice crosswise to make it easier to pack.

*Ham*—The part of the flank found on the front of the ham should be trimmed off as well as the tail bone. This will rid the ham of its



Trimming Improves the Appearance of Hams. The Ribs should be Removed Intact objectionable parts and give it a nice round, attractive appearance. The foot should be removed at the hock or slightly above it.

*Head*—The lower jaw with the attached jowls may be prepared simply by splitting the mouth. The upper part of the head is not suitable for curing and must be made use of for head-cheese.

*Feet*—The feet should be thoroughly cleaned, all adhering hair and toes removed, and they are ready.



Trimmed Hams and Shoulders

The parts that have been trimmed off, such as the spare ribs and tenderloin, are usually used fresh, while the trimmings from the belly, shoulder, flank and hams may go into sausage. The trimming is not



The Inter-mixture of Fat and Lean throughout the Carcass adds Greatly to its Value absolutely necessary other than the removal of the ribs and back-bone, but it adds greatly to the appearance of the pieces and eliminates the necessity of trimming the cured product.

**Vessels in Which to Pack Meats for Curing**—Any vessel that will hold water, is clean and free from taints and odors, can be used.

A stone jar or large crock, holding 10 to 12 gallons, is favored by some, the advantage being mainly that it is easily cleaned. On the other hand it is expensive, easily broken and one will not hold sufficient for the average family.

Probably, all things considered, an ordinary syrup or molasses barrel will answer all requirements. Where such cannot be obtained an ordinary kerosene barrel can be utilized. This must first be burnt out, which is easily done by filling loosely with straw, setting a match to it and then turning the barrel upside down and allowing it to burn itself out. This may be repeated several times until all trace of kerosene is removed. A tank made for the purpose is very convenient, but its only advantage over the barrel is that the meat can be more easily packed. All barrels that have held meats must be thoroughly scalded out before being used again. A lid to fit inside of the top of the crock or barrel must be provided, together with a weight, usually a stone to keep the meat entirely submerged in the brine.

**Preservatives Used in Curing**—Salt, saltpetre and sugar or molasses are the most commonly used preservatives and are the only ones necessary for the perfect curing of meats.

Certain other substances such as borax, boracic acid, formalin, etc., are sometimes used, but as they are considered detrimental to the

health of the consumer, they should be avoided.

*Salt* is an astringent and tends to dry up and harden the meat where it is applied alone, as in dry salt pork. It first draws out the meat juices and then contracts and hardens the muscle fibre, thus causing the meat to shrink in bulk.

*Saltpetre* is also an astringent and acts in a similar way. It may be harmful to health if used too freely, but in the quantities mentioned in the following recipes it will do no harm. It is used principally to retain the natural color of the flesh.

*Sugar* is not an astringent, but tends to soften the muscle fibres and adds flavor to the meat.

*Saleratus* (baking soda) is sometimes used to sweeten the brine and prevent it from spoiling in warm weather.

*Smoke* assists greatly in the preservation of meats. The active principle being the creosote which forms on the meat, thereby closing the pores and thus to some extent excluding the air. It also is objectionable to insects, and flies, and adds greatly to the flavor and palatability of the meat.

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## RECIPES FOR CURING

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I. *Plain Salt Pork*—Rub each piece thoroughly with fine common salt and pack closely in a barrel. Allow to stand over night. The next day take 10 pounds of salt and 2 ounces saltpetre for each 100 pounds of pork and dissolve in 4 gallons of boiling water. Pour this when cool over the meat, cover and weigh down. The meat should remain in the pickle until used.

II. *Dry Salt Pork*—For each 100 pounds of pork, weigh out 5 pounds salt, 3 pounds sugar and 2 ounces saltpetre; mix thoroughly and rub the meat once every three days with a third of the mixture. While the meat is curing it is well to have it in a barrel or box which should be kept in a cool and rather moist place. A week or ten days after the last rubbing the meat will be ready to hang up and smoke.

III. *Sugar Cured Hams and Bacon*—Rub each piece well with common salt; allow it to drain over night; then pack evenly in a barrel, placing the larger pieces, such as the hams and shoulders, in the bottom and packing the bacon around and on top of them. Make a brine by using 8 pounds of salt, 2 1-2 pounds of granulated sugar, 2 ounces of saltpetre 4 gallons of water, and boil. Skim well while boiling. This amount should be sufficient to cover 100 pounds of meat. If not, make more up in same proportion. When cool pour over the meat. In summer



time it is well to watch the brine and if by testing with the finger it is found to be "ropy" or "stringy" it should be thrown out, the meat washed and new brine made. Bacon strips should remain in this pickle from four to six weeks; hams and shoulders 6 to 8 weeks. If they are left in too long they are apt to become too salty for the average taste. After the hams or bacon strips are removed from brine they may be smoked and will then keep nicely throughout the entire summer. This is a standard recipe and will, if directions are carefully followed, turn out cured meat of the very finest quality and flavor.

**V. Corned Beef**—The parts of beef commonly used for corning are the cheaper cuts such as the plate, brisket and crossribs. The pieces should be cut into convenient sized joints, say about six inches square. To each 100 pounds of beef weigh out 8 pounds of salt. Sprinkle a layer of salt about 1-4 inch deep over the bottom of the barrel. Then place in a layer of meat packed closely about 6 inches deep, then put on a layer of salt, followed by another layer of meat; repeat this until the meat and salt have all been put in the barrel. Keep enough salt to make a good layer over the top.

After allowing it to stand over night add for every 100 pounds of meat, 4 pounds of sugar, 2 ounces of baking soda and 4 ounces of saltpetre dissolved in four gallons of water. If packing is done in cold weather it will not be necessary to boil the brine, but for summer use it is advisable to boil and skim well. In case more or less than 100 pounds of meat is corned, make the quantity of brine of same proportions sufficient to cover the meat. Place a cover of boards over the top and weight with a stone to keep all the meat under the brine. If any portions of meat protrude, rust will start and the brine will spoil very quickly. The meat should remain in the brine 30 to 40 days to secure thorough corning.

**V. Dried Beef**—The round is commonly used for drying, the inside of the thigh being considered the choicest part for this purpose, although many other parts can be used. It should be cut lengthwise of the muscles when preparing for corning so that the cured product may be cut crosswise when sliced for the table. For each 100 pounds of beef weigh out 5 pounds of salt, 3 pounds of granulated sugar, 2 ounces of saltpetre, and mix thoroughly together. A tight jar or small cask is best for curing in although the ordinary barrel will answer. Rub the meat on all surfaces with a third of the mixture and pack tightly in the vessel. After it has remained three days remove and rub it well with another third of the mixture, and replace it in the vessel, putting the pieces that were on top in the bottom. It will be noticed that considerable liquid forms in the vessel in which the meat is packed. This is meat juices and should not be removed, but the meat repacked in it each time. Let it stand for three days more, then rub with the remaining third of the mixture and allow to stand for three days again. The meat is now ready to be removed from the pickle and smoked. After smoking it may be hung in a dry attic or granary to dry. It may be

used any time after smoking, but the longer it is kept in a dry atmosphere the drier it will become.

*Smoking of Meats*—To smoke meat well a smoke house is required. Any small building 8 to 10 feet square and the same in height that is built fairly tight so that too much smoke will not escape, will do. In fact, for smoking a few hams a large barrel can be used, simply by inverting it over a shallow hole in the ground in which a fire may be built, the hams being suspended near the top of the barrel.

To prepare meats, especially pork, for smoking, it is best to soak in fresh water for a night after taking out of the brine and then scrub them clean with a brush.

The meat should hang about 6 or 7 feet above the floor, and be so placed that no two pieces touch each other. The fire may be made directly under the meat on the earth floor of the smoke house, or a fire pot may be set up outside of the building and the smoke carried into it by means of a pipe or flue. Ventilation should be provided to carry off the warm air, else there is danger of the meat becoming overheated. An even temperature is best if it can be maintained. The smoke penetrates much deeper into hams that are kept at an even temperature than where the temperature is allowed to vary to any considerable extent.

A slow fire is best. In cold weather it should burn all the time. In summer it may be allowed to die out at night if lighted again early in the morning before the meat has cooled off entirely. Hard woods are, as a rule, better than soft ones, but the latter can be used satisfactorily. If used green, more smoke will be given off than where dry wood is burned. Twenty-four to thirty-six hours of continuous smoking will usually be enough to finish one batch of meat. As soon as it is smoked sufficiently, open the doors and cool it gradually, thus rendering it hard and firm. It is now ready for use and can either be used at once or kept indefinitely. The pieces intended for keeping should be wrapped in canvas and packed in a dry place free from flies or vermin.

A good plan is to wrap neatly in cotton and then paint or white-wash the entire ham. When dry it may be hung in an attic or empty granary or buried in a bin of grain and kept until required.

There are many other methods of curing meats than the ones mentioned here, but it has been found that these are more or less standard recipes and can easily be used by anyone. Of the three methods of curing pork, No. 3 will be found to be the most satisfactory under ordinary circumstances, as the finished product will be found to be more palatable and attractive than that cured by either No. 1 or No. 2 method.